

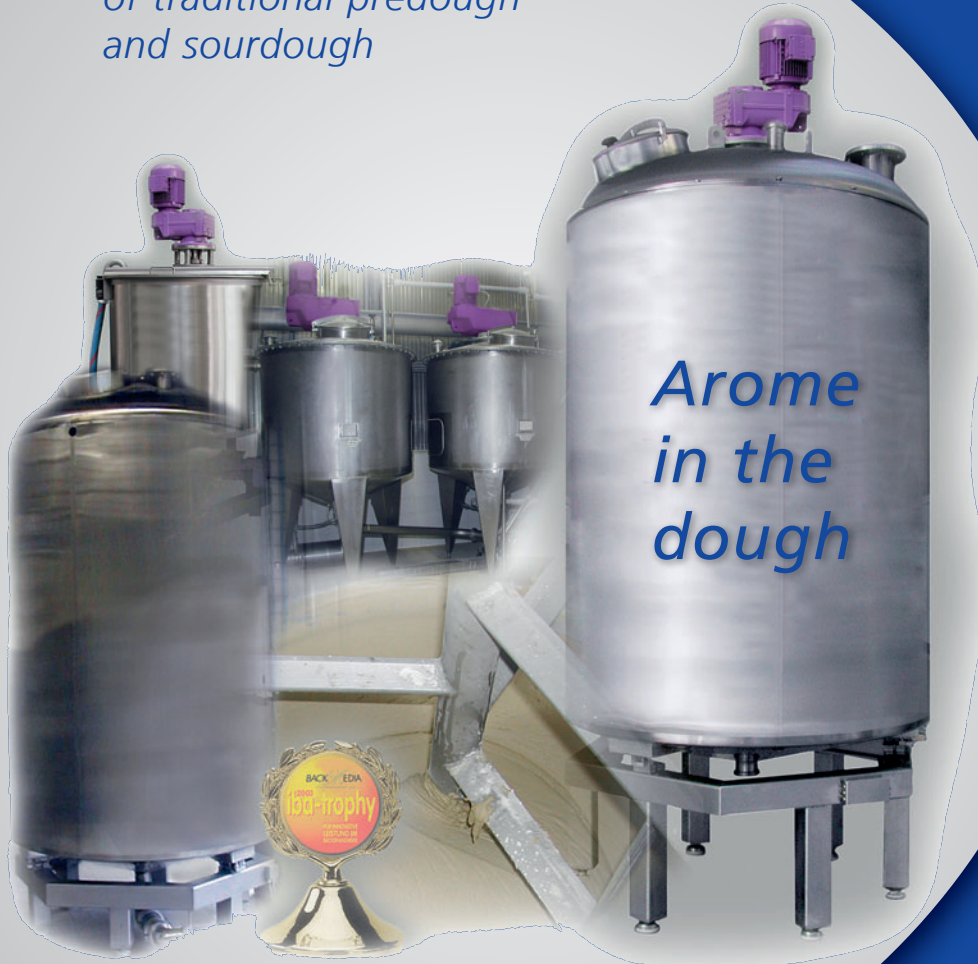


daxner

BULK SOLIDS TECHNOLOGY

**For fresh and
quality products**

*Safe production
of traditional predough
and sourdough*

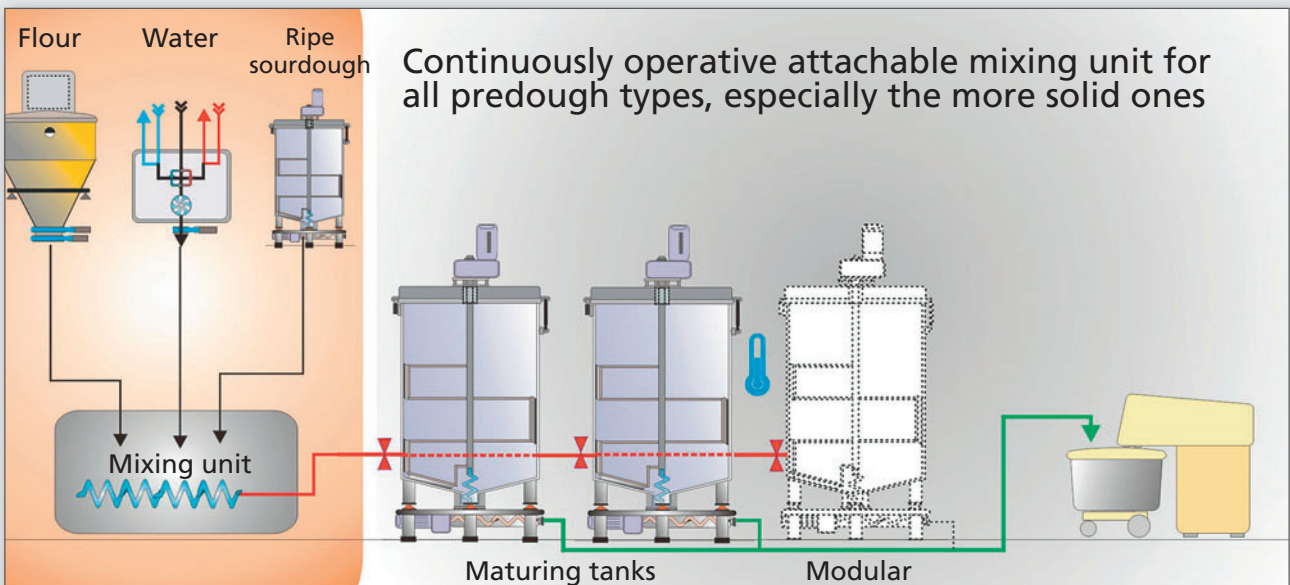
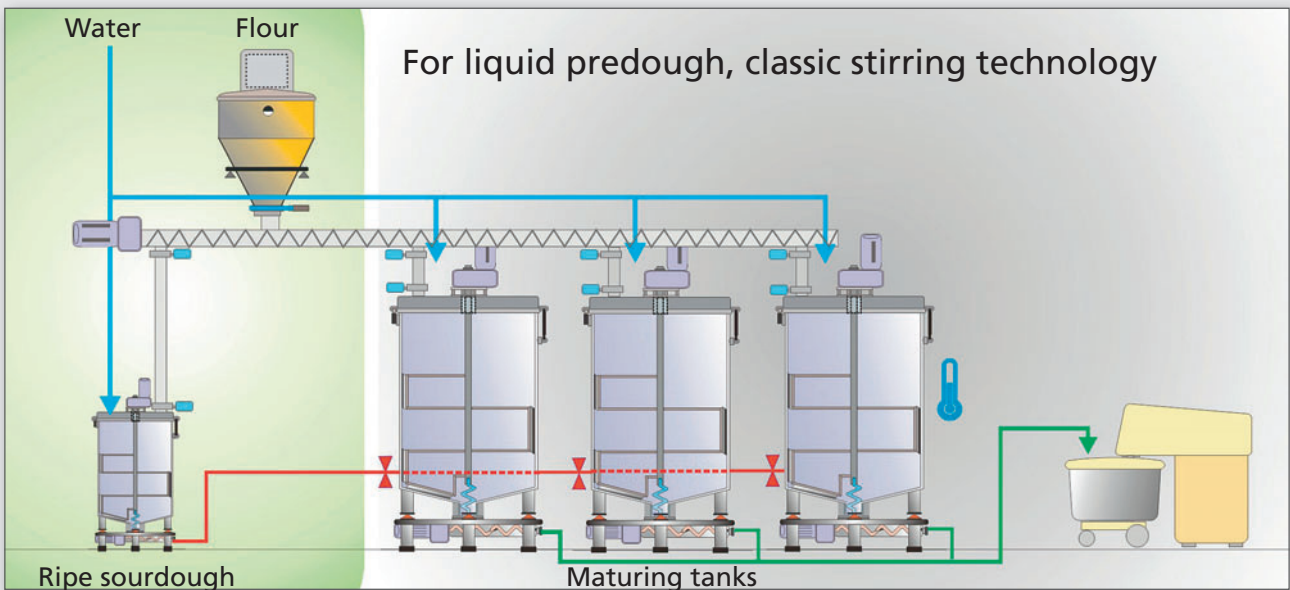
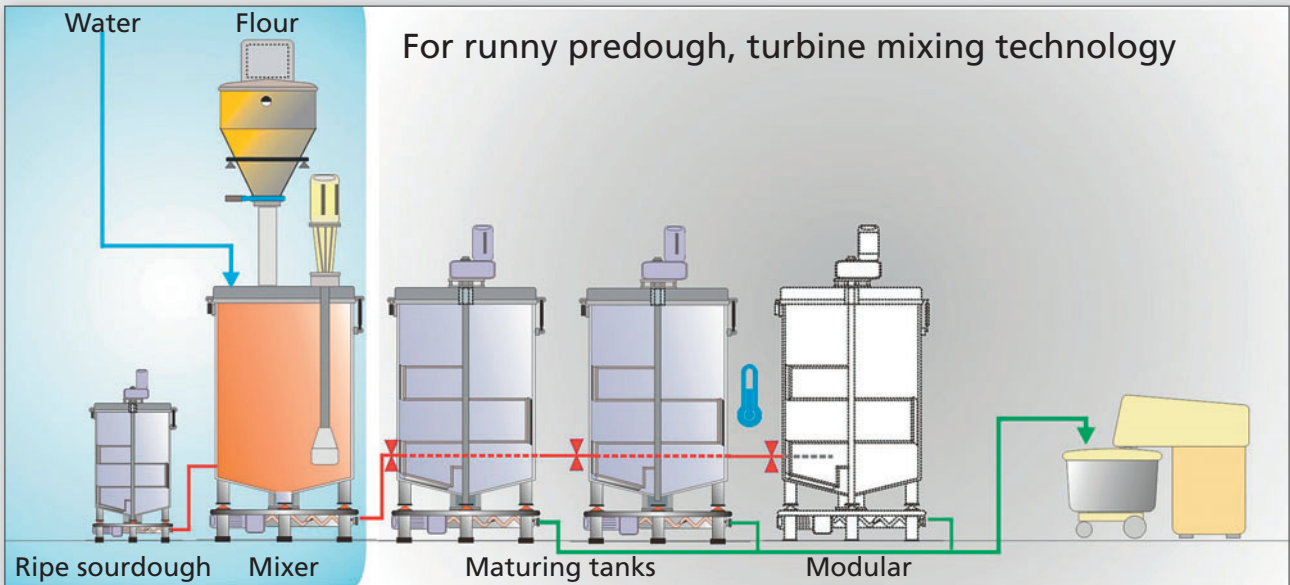


*... Competence all the way
to the kneader*



Reg.-Nr.: 259509 QM08

- *hygienic and dependable*
- *individual and repeatable*
- *tailor-made plant systems*



Daxner predough and sourdough plants are particularly outstanding because of their quality and robust design. The advantages of fresh and quality products are underpinned by considerable savings in raw materials if you select the right predough process.

Daxner offers you plants and systems which are designed tailor-made to your requirements and products.

Daxner has systems for:

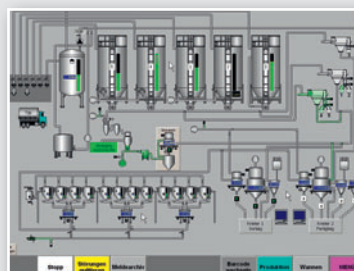
- Flour and whole meal
- Rye and wheat
- Cooled and uncooled
- Mobile and stationary
- Sost and solid processes
- Single or multiple level
- Manual or automatic filling
- Intake via volume dosing or weighing

Plant Designs:

- From 200-8000 litres
- Single wall without insulation, uncooled
- Double wall with insulation for cooling / heating circuit
- Also suitable for using predough

Accessory Variations:

- With automatic handling systems for flour and water
- Tanks on weighing systems for accurate product treatment and removal
- Productspecific pumping systems and piping for removal points with drop-free stop valves
- Piping with scraper system
- SPS control systems for networking with office PC
- Plant visualisation



Wheat predough tank with 2 tanks with 4500l capacity each



Maturing tanks with flour filling via worm conveyer



Predough plant with external mixing station for dough yield

Our Solutions for Liquid Components

▶ Wheat dissolver with automatic stirring and cooling:

For the production of liquid wheat, just the right quality!

Advantages:

- Quick preparation
- Easy operation
- Rational operative management
- Recipe accuracy



▼ Mixing plant for the production of predough mixtures HEMATRNIC Sourdough plant

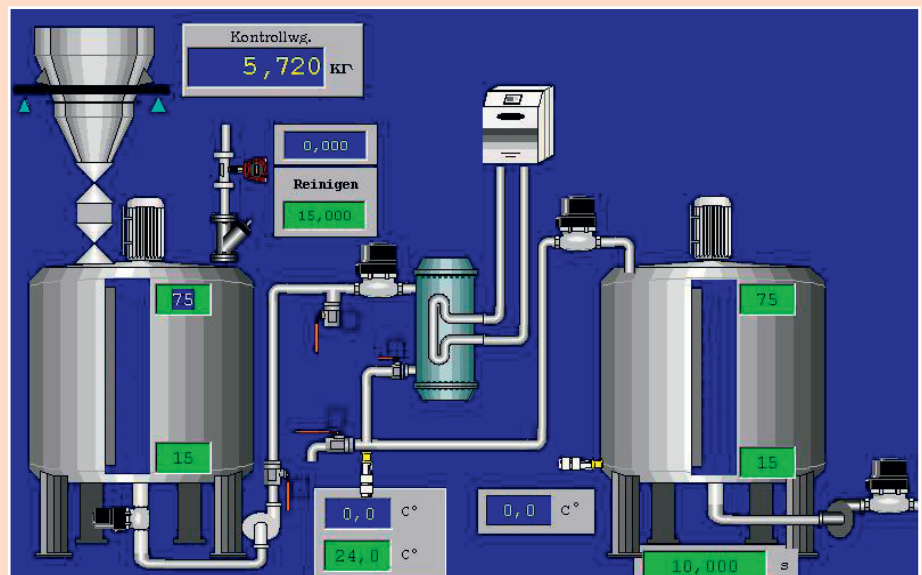


▶ Mixer for left-over bread

Premixer all-in mixtures

Advantages:

- Quick mixing time
- Homogeneous mixture
- Saving on raw material
- Considerable water retention
- Easy to clean



All modifications reserved



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